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Subjects, authors and contribution titles for Volumes 1 - 20, listed and cross-referenced

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Notes on the Use of the Index

The index is presented in three sections.

SECTION 1 contains the titles of papers and their references. The titles are arranged in alphabetical order of the first named author and each paper is given a serial number.

SECTION 2 is an author index. By the name of each author are listed the serial numbers of all the papers in which he or she is concerned whether as first named or co-author.

SECTION 3 is a subject index. Topics are cross-referenced and the serial numbers of papers concerned with the various topics are listed by appropriate headings.

The reader wishing to locate a particular paper or papers on a selected topic will first locate the author in SECTION 2 or the topic in SECTION 3. This will provide the serial number(s) of the relevant paper(s) and the details may then be obtained from SECTION 1.

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